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| Ref. CAT 21 | Task/Activity: Equipment Washing in Sinks | Assessment date: |
| Unit No: | Unit name/location: | Assessed by: |
| **Hazard** | **Safety Risk** | Safe System of Work / Control Measures |
| Hot waterHot cooking pots and hot food and liquidWashing detergentsKnives and sharp objectsBroken glassware and crockeryManual handling Spillages | ScaldsBurnsIrritation to skin and eyes Cuts and lacerationsBack and muscle strainSlips and falls | * Task to be carried out by trained employees and those who have completed the Hand and Arm Protection Safety Conversation 1 and Preventing Chemical Injuries Safety Conversation 4.
* Maintain hot water in the sink at around 60°C to ensure adequate cleaning and to prevent scalding.
* Provision and use of PPE, including protective eyewear, gloves (see below) or gauntlets, waterproof aprons and slip resistant footwear where appropriate.
* Allow hot foods, liquids and equipment to cool before emptying and washing.
* Wash sharp knives and other sharp objects individually and never place them into sinks.
* When glass or crockery break in the sink the water must first be drained out before carefully removing items with gloved hands.
* Broken glass, china and other sharp objects to be securely wrapped before placing in a bin liner, or disposed of separately a rigid container.
* Sinks not to be overfilled with water to reduce the risk of splashing water onto the floor area.
* Items to be placed into sinks and not dropped in to avoid splashing water onto the floor area.
* Spillages cleaned up as they occur and wet floor warning signs used when appropriate.
* Implement the safety precautions in the COSHH Product Assessment and the manual handling safety precautions
* Floor maintained in a clean and dry condition, so far as reasonably practicable by implementing the Safe System of Work/Control Measures in the Floor Safety Risk Assessment, Ref MAN 08.
* **Mandatory Hand Protection PPE to be provided – Nitritech II – order code Q2136**
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| **Who may be affected by the task/activity?****(Tick all applicable boxes)** |
| Compass employees/Agency staff |  |
| Customers / Client staff |  |
| Visitors / Members of the Public |  |
| Maintenance personnel |  |
| Delivery personnel |  |
| Other (specify below) |  |
| **IMPORTANT - This risk assessment should be reviewed every 3 years, or whenever there is a significant change in the task or activity and following any accident or incident involving this task or activity. This risk assessment must be retained for a period of 6 years.** |